



RENAISSANCE CHARLESTON HISTORIC DISTRICT HOTEL



EVENT MENUS

R
RENAISSANCE®
HOTELS



BREAKFAST

BUFFET
ENHANCEMENTS
PLATED

BREAKS

COMPOSED
ENHANCEMENTS
BEVERAGES

LUNCH

BUFFET
PLATED

DINNER

BUFFET
PLATED

R
RENAISSANCE®
HOTELS



RECEPTION

HORS D'OEUVRES

DISPLAY STATIONS

ACTION STATIONS

BEVERAGE

WINE

BEER

LIQUOR

BARS

GENERAL INFORMATION

R
RENAISSANCE®
HOTELS

BREAKFAST BUFFET

LIGHT AND TIGHT - \$25

seasonal sliced fresh fruit

banana whipped yogurt with spiced pecan granola

biscuits with seasonal preserves

seasonal Handy & Hot juice

coffee service and specialty teas

BISCUITS FOR DAYS - \$30

seasonal sliced fresh fruit

BUILD YOUR OWN H&H BISCUITS:

breakfast sausage

NC air dry sausage

bacon

herb omelet

with a choice of seasonal preserves, butter, pimento cheese, peanut butter, honey

seasonal sliced fruit

seasonal Handy & Hot juice

coffee service and specialty teas

\$150 fee will apply for any buffet under 10 guests

To ensure quality, buffet pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.

A customary taxable service charge (currently 25%) and state food and beverage tax (currently 10.5%) will be added to all food prices.

BREAKFAST BUFFET

BIG BEGINNING- \$36

seasonal sliced fruit

PICK 1:

jammy eggs, flaky salt and salsa verde

individual baked herb omelet

PICK 2 H&H BISCUITS:

country ham, apple preserves with white cheddar

sausage with seasonal preserves

egg, bacon with pimento cheese

black pepper strawberry preserves with parmesan

PICK 1 BOWL:

local grit bowl with pimento cheese, pickled tomato relish, and bacon

banana yogurt bowl with spiced pecan granola and basil honey dressed fruit

seasonal Handy & Hot juice

coffee service and specialty teas

\$150 fee will apply for any buffet under 10 guests

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BREAKFAST BUFFET ENHANCEMENTS

old school apple or peach hand pies-\$6

biscuit sandwich-\$6

oatmeal, almond milk, almond butter-\$5

local grits-\$4

pecan glazed honey buns-\$4

nut and seed protein bombs-\$25 per dozen

Items are priced per person as an enhancement to a breakfast buffet menu or plated menu

Chef Attendant required-\$150 per attendant up to 2 hours

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PLATED BREAKFAST

POWER STROKE-\$28

seasonal sliced fruit

nut and seed protein bomb

PICK 1:

jammy eggs, flaky salt and salsa verde

individual baked herb omelet

PICK 1:

lady edison shaved country ham

bacon

seasonal Handy & Hot juice

coffee service and specialty teas

BISCUIT AND EGGS-\$30

seasonal sliced fruit

biscuit and egg casserole, peppers, onions with white cheddar

local greens with shaved vegetables

PICK 1:

bacon

sausage

seasonal Handy & Hot juice

coffee service and specialty teas

*To ensure quality, pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.
A customary taxable service charge (currently 25%) and state food and beverage tax (currently 10.5%) will be added to all food prices.*

PLATED BREAKFAST

BREAKFAST BOWL-\$28

seasonal sliced fruit

pecan glazed honey buns

PICK 1 BOWL:

local grit bowl with pimento cheese, pickled tomato relish, and bacon

banana yogurt bowl with spiced pecan granola and basil honey dressed fruit

seasonal Handy & Hot juice

coffee service and specialty teas

*To ensure quality, pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.
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WILL BREAK FOR SNACKS

life raft treats ice cream sandwiches-\$10

savory and sweet hand pies (tomato, apple, dulce de leche)- \$17

butterbean hummus & pickled tomato ranch-\$20

spiced pecan pimento cheese, shaved lady edison ham, fried butter crackers-\$20

seasonal crudité with house sauce-\$24

nut and seed protein bombs-\$17 per dozen

banana yogurt parfait-\$5

meat and cheese board-\$20

local cheese, cured meats and pates

seasonal preserves, pickles

fresh baked cookies or brownies-\$25/dozen

To ensure quality, break pricing is based on 30 minutes of service. Price will increase if length of time exceeds 30 minutes. A customary taxable service charge (currently 25%) and state food and beverage tax (currently 10.5%) will be added to all food prices.

JUST BEVERAGES

DAILY

half day-\$18 (based on 4 hours of service)

full day-\$32 (based on 8 hours of service)

- Vivian Howard signature blend Black & White coffee and assorted herbal teas
- assorted pepsi products
- bottled water

AL a CARTE

assorted pepsi products-\$5

bottled water-\$5

sparkling water-\$6

red bull-\$6 *sugar free available by request

iced tea-\$30/gallon

lemonade-\$30/gallon

vanilla bean arnold palmer-\$30/gallon

seasonal Handy & Hot juice-\$30/gallon

hot water-\$25/gallon

Vivian Howard signature blend Black & White Coffee-\$80/gallon

LUNCH BUFFET

CAROLINA SPREAD- \$50

fried chicken with hot honey

tomato hand pie

salt and vinegar cucumbers with tomato and charred onion salad with green goddess

sea island red pea succotash

jalapeno cornpone

LIGHT & LOADED- \$48

roasted local chicken

tomato hand pie

charred & marinated green beans

salt and vinegar cucumbers

beet salad, buttermilk goat cheese, spiced pecans, citrus

green herb caesar

add south carolina grilled shrimp-\$6/per person

HUNGRY & HEARTY - \$55

PICK 1:

blueberry bbq pork shoulder

roasted local chicken with little green dressing

crispy brussels sprouts, peanut Romanesco, sorghum

green beans, biscuit crumb

local lettuces, shaved vegetables, radish, parmesan, apple cider vinaigrette

herb and vinegar potato salad

jalapeno cornpone

Lunch buffets include: choice of 1 house-made dessert, iced tea, and water

\$150 fee will apply for any buffet under 10 guests

To ensure quality, buffet pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.

A customary taxable service charge (currently 25%) and state food and beverage tax (currently 10.5%) will be added to all food prices.

PLATED LUNCH

THE BIG SALAD - \$38

romaine lettuce, cucumbers, charred red onions, feta, biscuit croutons, and basil vinaigrette

PICK 1:

roasted chicken

brown butter shrimp

confit tomatoes

Pick 1:

cauliflower soup, brown butter, bacon jam, hazelnut

broccoli cheddar, cornbread croutons, pickled shallots

THE PERFECT LUNCH-\$40

Additional choice add an additional \$5/per person

shaved vegetable salad with gingered buttermilk dressing

PICK 1:

roasted tomato pie with charred & marinated green beans

chicken toast with salsa verde, arugula, and charred red onions

blueberry bbq pork shoulder with peach and watermelon salsa, and herb & vinegar potato salad

Additional choice add an additional \$5/per person

LUNCH HOUSE-MADE DESSERTS

PICK 1:

blueberry cobbler w/ a sugar cookie crust

chocolate éclair cake

pecan chewy pie

life raft treats ice cream sandwiches

Plated lunches include: choice of 1 house-made dessert, iced tea, and water

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BOXED LUNCH

Boxed Lunch-\$45

PICK 2:

roasted turkey sandwich, pickled green tomatoes, cheddar, dukes mayo
Italian hoagie, chow chow, provolone
roasted chicken salad wrap, lettuce, tomato, onion
tomato hand pie
local greens with shaved vegetables, parmesan and apple cider vinaigrette

PICK 1:

seasonal fruit
broccoli salad with peanuts, pickled red onion, olives, raisins

all boxed lunches come with house-made chips and chocolate chip cookie

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DINNER BUFFET

LOW COUNTRY - \$85

SOUP & SALAD (PICK 1)

local greens, shaved vegetables, radish,
pickled beets, citrus, Clemson bleu,
sherry vinaigrette (GF, VEG)
wedge, bacon, roasted tomato,
cucumber ranch (GF, VEG)
grilled herb Caesar (GF)
Cauliflower soup with bacon jam, brown
butter, hazelnuts (GF)
frogmore stew (??)

ENTREES (PICK 2)

country captain, tomato broth with curry,
raisins, currants, almond and
carolina gold rice (VEG, V)
blueberry bbq pork shoulder
seared local catch
potato crusted fried catfish
braised short rib
hangar steak
prime rib (+\$10)

SIDES (PICK 2)

crispy brussels sprouts, lemon, mint, benne
seed, tahini (GF, VEG, V)
chicken and rice (GF)
sea island red pea succotash (GF, VEG, V)
fancy mash (GF, VEG)
green beans with Calabrian chili and biscuit
crumb (GF, VEG)
jalapeno cornpone (GF, VEG)
collard greens with smoked pork (GF)
local grits with pimento cheese

DESSERTS (PICK 1)

seasonal cobbler with a sugar cookie crust
mini hand pie (dulce de leche or cinnamon
sugar)
mini applejax hand pie, caramel and flaky salt
tres leche, apple butter, spicy pecans

Dinner buffets include: iced tea, coffee, and water service

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PLATED DINNER

CHARLESTON - \$95

SOUP & SALAD (PICK 1)

endive, radicchio, citrus, Clemson bleu,
celery, apple, walnut (GF, VEG)
Roasted beet, arugula, buttermilk goat
cheese, grapefruit, spicy pecan,
pecan vinaigrette (GF, VEG)
grilled herb Caesar (GF, VEG)
sweet potato and peanut red curry with
buttermilk and cornbread croutons
(GF, VEG)
ribollita stew, tomato, kale, butterbeans,
bread, parmesan (VEG)

ENTREES (PICK 2)

roasted keegan-filion chicken
thick cut pork chop
whole roasted trout
cornmeal fried flounder
seared local catch
spice rubbed flank steak
prime rib (+\$10)

SIDES (PICK 2)

oyster mushrooms with greens, dumplings (VEG, V)
braised greens, ham hock, crispy shallots,
peanuts, chili oil, (GF)
charred vegetables, creamy shallot dressing,
pecans, biscuit crumb (GF, VEG)
redneck caviar, local shrimp, spicy tomato
dressing, celery, local beans (GF, VEG, V)
roasted carrot, coriander yogurt, tahini,
pecorino, mint (GF, VEG)
crispy brussels sprouts, peanut romanesco,
sorghum (GF, VEG, V)
Sweet potato agrodolce, charred onion,
swiss chard, bacon (GF)
grits and greens, pork rinds (GF)
cabbage and apple slaw, cashew, bleu cheese
vinaigrette (GF, VEG)

DESSERTS (PICK 1)

seasonal cobbler with a sugar cookie crust
mini hand pie (dulce de leche, cinnamon sugar)
mini applejax hand pie, caramel and flaky salt
tres leche, apple butter, spicy pecans

Gluten Free (GF) Vegetarian (VEG) Vegan (V)

Plated dinner includes iced tea, coffee and water service

\$150 fee will apply for any buffet under 10 guests

To ensure quality, buffet pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.

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HORS D'OEUVRES

LEVEL 1: \$35 PER DOZEN

mini pizza biscuits
mini cheeseburger hand pies
butterbean hummus, crostini (GF,Veg,V)
pimento cheese, cornpone (GF, Veg)
deviled eggs, smoked trout (GF, Veg)
buttermilk rolls, country ham, apple butter
fried collards, furikake (small bowls)
(GF,Veg,V)

LEVEL 2: \$45 PER DOZEN

hoe cakes, local shrimp salad (tarragon, dill,
chive, mayo, Pickled green tomato)
(GF)
cucumber crab dip, crostini or house-made
potato chips (GF)
mini bangin' cheese balls (GF, VEG)
poached shrimp, tomatillo cocktail (GF)
mini bacon pimento biscuits
chicken liver pate, crostini, hot honey (GF)
pimento cheese rice fritters (GF,VEG)

LEVEL 3: \$50 PER DOZEN

country pate toast, pickled red onions, (GF)
local fish crudo, buttermilk, fish sauce, rice
chip (GF)
beef tartar, pickled peppers, (capers, shallots,
garlic) (GF)
hoecakes, crab salad, charred scallion (GF)
mini k-town burgers on buttermilk rolls
raw oysters, pickled green tomato mignonette
(GF)
pork belly skewers, blueberry bbq (GF)

Items are priced per dozen

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FOOD WITH A STORY TASTES BETTER, AND OURS IS OF THE RURAL AGRICULTURAL SOUTH – VIVIAN HOWARD

WOW YOUR GUESTS WITH VIVIAN'S CHOICES FOR DINNER

PLATED DINNER - \$125

roasted beet, arugula, buttermilk goat cheese, grapefruit, spicy pecans, pecan vinaigrette
ribollita stew, tomato, kale, butterbeans, bread, parmesan
charred vegetables, creamy shallot dressing, pecans, biscuit crumb
local grits and greens, pork rind
thick cut pork chop
whole roasted trout
chocolate chess pie

DINNER BUFFET - \$115

wedge, cucumber ranch, bacon, roasted tomato
frogmore stew
chicken and rice
crispy brussels sprouts, lemon, mint, benne seed, tahini
green beans with Calabrian chili and biscuit crumb
blueberry bbq pork shoulder
potato crusted fried catfish
tres leches, apple butter, spicy pecans

Plated or Buffet dinner includes iced tea, coffee and water service

\$150 fee will apply for any buffet under 10 guests

To ensure quality, buffet pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.

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SPECIALTY DISPLAY STATIONS

CHILLED SEAFOOD DISPLAY - \$60

domestic shrimp, shucked oysters, cocktail crab claws, scallop ceviche, and traditional accompaniments: cocktail sauce, horseradish, hot sauce, and lemon wedges

ANTIPASTO- \$30

salami, soppressata, fresh mozzarella, pickled vegetables, assorted olives, and crostini

ARTISANAL CHEESE BOARD -\$20

selection of artisanal cheeses, house smoked pimento cheese, pickled vegetables, whole grain mustard, and crostini

CHICKEN AND BISCUITS- \$20

fried chicken breast, golden malted waffles, spicy honey, and bourbon pecan syrup

Items are priced per person

To ensure quality, display pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes. A customary taxable service charge (currently 25%) and state food and beverage tax (currently 10.5%) will be added to all food prices.

SPECIALTY CHEF ACTION STATIONS

CARVED TENDERLOIN OR PRIME RIB - \$40

parker house rolls, dijon, horseradish, and bordelaise

NC PULLED PORK- \$30

coleslaw, cornbread, nc vinegar based sauce

ROASTED PORCHETTA - \$35

dijon, apple butter, buttermilk, spicy pineapple mostarda

CAROLINA GOLD RICE RISOTTO - \$30

PICK 1:

roasted chicken, chicken skin crumble

dirty: chicken livers, celery, bell pepper, onion

parmesan, black pepper, egg yolk

roasted tomato, butterbean,

Items are priced per person

Chef Attendant required- \$150 per attendant up to 2 hours

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BEVERAGE | WINE

RED

Louis Martini Cabernet Sauvignon, CA | \$48

Justin Cabernet Sauvignon, CA | \$70

Meiomi Pinot Noir, CA | \$60

La Crema Pinot Noir, CA | \$87

19 Crimes Red Blend, AU | \$48

Clos de los Siete Red Blend, AR | \$75

WHITE

Kendall Jackson Vintners Reserve Chardonnay, CA | \$48

La Crema Sonoma Chardonnay, CA | \$70

Rodney Strong Sauvignon Blanc, CA | \$48

Kim Crawford Sauvignon Blanc, NZ | \$48

Kendall Jackson Vintners Reserve Pinot Grigio, CA | \$48

Maso Canali Pinot Grigio, IT | \$64

Chateau Ste Michelle Riesling, WA | \$42

Seven Daughters Moscato, IT | \$50

SPARKLING AND ROSE

Fleur de Mer Cotes Rose, CA | \$48

Domaine Ste. Michelle Brut, WA | \$48

BEVERAGE | BEER

DOMESTIC

Bud Light
Miller Lite
Coors Light
Budweiser
Sam Adams Boston Lager

IMPORTED

Lagunitas IPA
Corona
Stella Artois

LOCAL CRAFT

Pawley's Island Little House IPA
Pawley's Island American Pale Ale
Edmunds Oast Breath of Nebula
Revelry Lazy Lover Belgian Blonde

BEVERAGE | COCKTAILS

ESSENTIAL

New Amsterdam

Cruzan Aged Light Rum

Beefeater London Dry Gin

Grant's Blended Scotch

Jim Beam White Label Bourbon

Altos Plata Tequila

E&J Brandy

EXCEPTIONAL

Absolut Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Dewar's White Label Scotch

Bulleit Whiskey Straight Rye

Jack Daniel's Tennessee Whiskey

Hennessy VS

Sauza Hornitos Reposado Tequila

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BEVERAGE | HOST BAR

HOST BAR ON CONSUMPTION

Exceptional Brands Mixed Drink | \$11

Essential Brands Mixed Drink | \$9

Domestic Beer | \$6

Imported Beer | \$7

Local Beer | \$10

Exceptional Wine | \$11

Essential Wine | \$9

Soft Drinks | \$5

Bottled Water | \$5

HOST BAR BY THE HOUR

Exceptional Brands | \$28 first hour | \$14 each hour thereafter

Essential Brands | \$24 first hour | \$12 each hour thereafter

Beer and Wine Only | \$19 first hour | \$9 each hour thereafter

BEVERAGE | CASH BAR

CASH BAR

Exceptional Brands Mixed Drink | \$13

Essential Brands Mixed Drink | \$11

Domestic Beer | \$7

Imported/Craft Local Beer | \$8

Exceptional Wine | \$13

Essential Wine | \$11

Soft Drinks | \$5

Bottled Water | \$5

BARTENDER FEES

Bartender | \$125 first 2 hours | \$30 each hour thereafter

One bartender per 75-100 guests

Cashier | \$100

One cashier per 75-100 guests

Renaissance® Charleston Historic District Hotel

Design Concept for Renaissance Charleston:

In historic Charleston, 'the past is the present', in a city infused with vibrant culture that embraces contemporary edge, quirky sensibilities and traditional southern charm. We wanted to capture this warm, eclectic sense of spirit in our "Low Country - High Brow" design of the Renaissance Charleston Historic District. We borrowed a quote from Lewis Carroll's *Alice in Wonderland* that we felt captured the essence of feeling we wanted to create with our design: "Actually, the best gift you could have given her was a lifetime of adventures". Our adventure begins (in the guest corridor) with a walk down a moonlit neighborhood street, where history is cast in the shadows of the indigenous magnolia blossoms following you along your path. Historic details that line the neighborhood streets like the iconic lion door knockers (detailed on the guest room signage) and the charming "front porch" bead-board entry ceilings painted in the traditionally southern 'Haint Blue', capture the essence of this amazingly beautiful and charming city. Finishes and metal details have a worn, timeless feel and the guest room furnishings are an eclectic mix of modern and vintage pieces, similar to those found in many local shops collected along the way. The salon-style art features works commissioned by local Charleston artists, which embody the playful sense of adventure this city inspires. Overall, we wanted the guest rooms to feel as if they were our very own studio apartment, furnished over time with charming elements found throughout this memorable city. A place like home where you would feel equally comfortable sipping sweet iced tea or a locally crafted southern style bourbon.

Centrally located in the historic district near local attractions, dining, shops and more • Close to Charleston International Airport • Unlimited off-site venues nearby for team building events, entertainment, dining and group or individual activities • One of the city's most renowned small event destinations, our locally inspired breaks and creative room set ups offer the perfect location for weddings and meetings designed for the senses.

The newly renovated Renaissance Charleston Historic District Hotel heightens the defining appeal of timeless surroundings with modern event possibilities. With 3 event rooms and a total of 6 breakout rooms spanning over 3,800 square feet of flexible space, all steps from the most iconic shops and restaurants in the city, meetings here are unlike anything else.

Renaissance® Charleston Historic District Hotel

Partners with Vivian Howard for a unique culinary experience:

Vivian Howard is all about making food people want to eat. From tidy biscuit sandwiches that straddle the line between savory and sweet to vegetables that remind you how delicious vegetables can be, her cooking is rooted in breakfast, lunch and dinner that suits the moment and above all tastes really good.

Handy + Hot
CHARLESTON, SC


LENOIR
CHARLESTON, SC